
Manchego, parmesan and Pink Lady® apple croqueta with smoked paprika dip



Prep: 20 minutes

Cooks in: 15 minutes



Serves

INGREDIENTS

2 large baking potatoes
60g manchego cheese, grated
30g parmesan grated
3 Pink Lady® apples (grated and drained)
2 pinches sea salt
10 tbsp plain flour
2 whisked eggs
100g panko breadcrumbs

For the dip

10 tbsp plain yogurt
2 tbsp smoked paprika
1 tsp sea salt
1 Juice of lemon

METHOD

1. Cook the potatoes in a microwave or oven until cooked through. Scrape out the potatoes and mash.
2. Combine the manchego cheese, parmesan, Pink Lady® apples and salt to the potatoes.
3. Make 16 balls out of the mixture.
4. Roll the balls in the plain flour then dip balls in the whisked eggs and then finish them by rolling them in the breadcrumbs.
5. Heat a deep pan with enough oil to cover the croquetas. Add the croquetas to the hot oil and fry on a medium heat until golden brown and warmed on the inside.
6. Drain on kitchen roll and serve immediately with the smoke paprika dip.
7. Combine all the ingredients for the dip and enjoy with your croqueta.

